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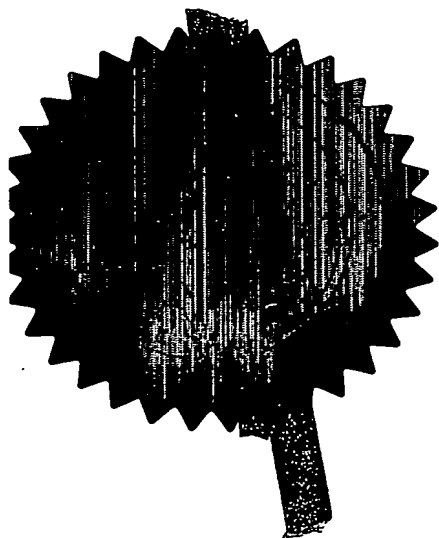
PCT

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P. Mahoney

Signed

Dated 13 October 2004

Patents Form 1/77

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(Rule 16)27AUG03 E833065-1 D10002
P01/7700 0.00-0320020.1

Request for grant of a patent

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1. Your reference

mwe.3103.uk

2. Patent application number

(The Patent Office will fill in this part)

0320020.1

27 AUG 2003

3. Full name, address and postcode of the or of each applicant (underline all surnames)

MW Encap Limited
4 Dunlop Square
Industrial Estate
LIVINGSTONE
EH54 8SB

Patents ADP number (if you know it)

If the applicant is a corporate body, give the country/state of its incorporation

United Kingdom

7027261002

4. Title of the invention

Improved formulation for providing an enteric coating material

5. Name of your agent (if you have one)

"Address for service" in the United Kingdom
to which all correspondence should be sent
(including the postcode)

Kennedys Patent Agency Limited
Floor 5, Queens House
29 St Vincent Place
GLASGOW
G1 2DT

Patents ADP number (if you know it)

8058240002

6. If you are declaring priority from one or more earlier patent applications, give the country and the date of filing of the or of each of these earlier applications and (if you know it) the or each application number

Country

Priority application number
(if you know it)Date of filing
(day / month / year)

7. If this application is divided or otherwise derived from an earlier UK application, give the number and the filing date of the earlier application

Number of earlier application

Date of filing
(day / month / year)

8. Is a statement of inventorship and of right to grant of a patent required in support of this request? (Answer 'Yes' if:

YES

- a) any applicant named in part 3 is not an inventor, or
b) there is an inventor who is not named as an applicant, or
c) any named applicant is a corporate body.
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Continuation sheets of this form

Description

9

Claim(s)

Abstract

Drawing(s)

10. If you are also filing any of the following, state how many against each item.

Priority documents

Translations of priority documents

Statement of inventorship and right to grant of a patent (Patents Form 7/77)

Request for preliminary examination and search (Patents Form 9/77)

Request for substantive examination (Patents Form 10/77)

Any other documents
(please specify)

11.

I/We request the grant of a patent on the basis of this application.

Signature

Kennedys

Date

27 August 2003

12. Name and daytime telephone number of person to contact in the United Kingdom

CLAIRE RUTHERFORD

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Patents Form 1/7

1 IMPROVED FORMULATION FOR PROVIDING AN ENTERIC COATING
2 MATERIAL

3

4 The present invention relates to a formulation for
5 providing an enteric coating material and in particular
6 relates to such a material made up of food use approved
7 materials.

8

9 In many cases it is a requirement of pharmaceutical and
10 neutraceutical dosage units that they are able to pass
11 through the stomach intact and only release their
12 contents further down the GI Tract. This is necessary
13 when a particular ingredient (or ingredients) of the
14 dosage unit is unstable in the strongly acidic
15 environment of the stomach and where the ingredient or
16 ingredients are intended for release in the slightly
17 alkaline conditions of the GI Tract beyond the stomach.

18

19 The prior art shows many cases where pharmaceutical
20 dosage units achieve the abovementioned requirement using
21 an enteric coating. Enteric coating materials are
22 material types that are acid resistant, protecting and
23 preventing the dosage unit from a releasing of the

1 contents into the stomach. However, these coatings
2 dissolve or disintegrate in the neutral or mildly
3 alkaline conditions that are encountered beyond the
4 stomach. In the pharmaceutical industry enteric coatings
5 are widely used, with a wide choice of enteric materials
6 such as hydroxypropyl methylcellulose phthalate (HPMCP),
7 methacrylic acid/methyl methacrylate copolymers (for
8 example Eudragit [™] materials), cellulose acetate
9 phthalate (CAP) and polyvinyl acetate phthalate (PVAP).
10 All of these enteric materials have been developed over a
11 considerable period to provide a wide range of organic
12 solvent soluble materials or aqueous dispersions which
13 have both excellent coating and enteric properties.
14 However, manufacturers have had to invest heavily to gain
15 approval for the use of their materials in the
16 pharmaceutical industry and rigorous testing of the
17 materials has been required. Although, all of these
18 products have been through this pharmaceutical approval
19 route, they have not been considered as viable
20 propositions for companies to devote similar significant
21 resources to gain approval for use in the food industry.
22 Therefore, although these materials are appropriate
23 enteric materials they are not approved for food use and
24 cannot legally be used to enteric coat non-pharmaceutical
25 dosage units. It can be seen that there would be many
26 cases when it would be useful to provide enteric coatings
27 on items that are non-pharmaceutical dosage units, for
28 example for certain health foods etc.

29

30 There are in fact very few materials that are both
31 approved for food use and have been suggested or used as
32 enteric coatings. One possible material that has been
33 suggested is Shellac. Shellac is an exudate of the lac

1 insect and is a natural material that is insoluble in
2 water but soluble in organic solvents including ethanol.
3 It has been used as a sealing coat on tablet cores, as a
4 food glaze and also as a type of enteric coating. As
5 Shellac is insoluble in acidic conditions but soluble at
6 higher pH levels it would appear to be suitable as an
7 enteric coating material. However, reference texts
8 describe that, in practice, delayed disintegration and
9 delayed drug release occurs in vivo as the Shellac coat
10 is not soluble in the upper intestine. Laboratory trials
11 in this case have now shown that Shellac does not behave
12 in a typical enteric coating manner and instead behaves
13 more like an erodible coating, dissolving as a function
14 of time rather than of pH.

15
16 Traditionally, Shellac coats have been sprayed from an
17 organic solution, a disadvantage in terms of solution
18 cost and environmental protection cost. It is possible
19 to spray Shellac from an aqueous solution after forming
20 the Shellac into a water soluble alkali salt, and aqueous
21 Shellac salt solutions are commercially available. These
22 commercially available solutions form films that dissolve
23 in neutral or mildly alkaline conditions and appear, at
24 first consideration, to overcome the alkaline
25 insolubility problem of Shellac sprayed from organic
26 solution. However, unfortunately these films react
27 rapidly in acid to revert to the free acid Shellac and,
28 when ingested as a film of a dosage unit, the acidic
29 conditions in the stomach restore the film to Shellac and
30 restore the insolubility problem. Shellac films sprayed
31 as Shellac or as Shellac salts perform similarly and do
32 not resist acid (0.1 H HCl for two hours) then rapidly
33 (within one hour) releases the contents of the dosage

1 unit in neutral or mildly alkaline conditions in the
2 manner of an enteric coat. Shellac films can be produced
3 that disintegrate between two and three hours and would
4 appear to meet the above requirements. However Shellac
5 films are relatively insensitive to pH and, as described
6 above, disintegrate between two and three hours
7 regardless of the solution acidity or alkalinity and
8 instead behave as erodible films which dissolve as a
9 function of time.

10

11 Another material that is approved for food use and has
12 been suggested or used as an enteric coating material is
13 Zein. Zein is a prolamine obtained from corn and is used
14 as a tablet binder or tablet coating agent. It has in
15 the past been used as an enteric coating material. It is
16 insoluble in water and most of the common organic
17 solvents including both acetone and ethanol. It can be
18 dissolved and sprayed as a film from propylene
19 glycol/water solutions but due to the high propylene
20 glycol content (typically over 65%) and high boiling
21 point of propylene glycol its use suffers from technical,
22 solution cost and environmental consideration problems.

23

24 Zein coats form a very weak film in acid which, in tests,
25 fail to resist 0.1 N HCl for two hours. The coating does
26 not dissolve in neutral or mildly alkaline conditions and
27 therefore does not perform as a satisfactory enteric
28 coating material. It again has been suggested that the
29 Zein coat is digested rather than dissolves in the
30 intestine, which is a rather unusual, and non-enteric,
31 release mechanism.

32

1 It can be seen that it would be beneficial to provide an
2 enteric coating material that overcomes the problems of
3 the prior art.

4

5 It is an object of the present invention to provide an
6 enteric coating material.

7

8 According to a first aspect of the present invention
9 there is provided an enteric coating formulation
10 comprising shellac and sodium alginate.

11

12 Preferably the Shellac is in aqueous form.

13

14 Preferably the formulation is edible.

15

16 Most preferably the formulation comprises materials that
17 are approved for food use.

18

19 Optionally, there is 10-90% Shellac in the formulation.

20

21 Optionally, there is 10-90% sodium alginate in the
22 formulation.

23

24 Preferably, there is equal quantities of Shellac and
25 sodium alginate in the formulation.

26

27 Most preferably, the Shellac is in aqueous salt form.

28

29 Preferably, the formulation is in the form of a spray
30 solution or a suspension.

31

32 Optionally, the formulation can be applied to a dosage
33 unit in the form of a spray.

1
2 Optionally, the pH of the formulation may be adjusted to
3 maintain a useable solution / suspension.

4
5 Optionally, the pH of any of the components of the
6 formulation may be adjusted to maintain a useable
7 solution / suspension.

8
9 Preferably, a low viscosity grade of sodium alginate is
10 used.

11
12 Optionally, a plasticiser may be added to the
13 formulation.

14
15 According to a second aspect of the present invention
16 there is provided a dosage unit comprising enteric outer
17 film which is itself comprises Shellac and sodium
18 alginate.

19
20 According to a third aspect of the present invention
21 there is provided a method for preparing an enteric
22 coating comprising the steps mixing an aqueous solution
23 of an alkali salt of Shellac with an aqueous solution of
24 sodium alginate.

25
26 In order to provide a better understanding of the present
27 invention the invention will be described by way of
28 example only and with reference to the following drawing
29 in which Figure 1 shows a cross section of a dosage unit
30 comprising an enteric coating according to the present
31 invention.

32

1 Sodium alginate is GRAS listed and recognised as a food
2 additive in Europe. It is used as a stabilising agent,
3 suspending agent, tablet and capsule disintegrant, tablet
4 binder and viscosity increasing agent. However, until now
5 it has never been suggested as an enteric coating
6 material. It is described in the art as being insoluble
7 below pH 3 and slowly soluble in neutral or alkaline
8 solution and forms aqueous solutions.

9
10 Neither Shellac, in free acid or alkaline salt form, nor
11 sodium alginate form films that are acid resistant (where
12 an acid is 0.1 N HCl) and dissolve or disintegrate in
13 neutral/mildly alkaline conditions (ie pH 6.8 buffer), ie
14 neither performs the function of an enteric coat.

15
16 In the present invention a mixture of Shellac, in the
17 aqueous salt form, and sodium alginate can be mixed
18 together in a formulation to form a film that resists
19 acid but disintegrates in neutral/mildly alkaline
20 conditions. This film has the properties of an enteric
21 film and is entirely composed of food use approved
22 materials. Therefore, it is usable by the food and
23 nutraceutical industry to coat non-pharmaceutical (ie
24 non-licensed) dosage units where an enteric coating may
25 still be of great use.

26
27 As a preliminary step Shellac may be formed into a
28 solution of the alkali salt using standard techniques
29 known in the art. An example of such a technique is to
30 heat Shellac in water, with stirring to 50-55°C then,
31 after dissolution of the Shellac and the addition of 10%
32 solution of ammonium hydrogen carbonate, the mixture is
33 heated to 60°C, with stirring for a further 30 minutes.

1 On cooling the Shellac remains in solution as the alkali
2 salt.

3

4 The coating formulation is formed by mixing an aqueous
5 solution of an alkali salt of Shellac with an aqueous
6 solution of sodium alginate. The content of either
7 material may vary from 10% of one to 90% and will still
8 demonstrate enteric properties in the film formed. Most
9 preferably the constituents are present in equal
10 quantities. The pH of the mixture, or either component
11 within the mixture, may be adjusted to maintain a useable
12 solution or suspension.

13

14 The aqueous solution of the alkali Shellac salt may be
15 formed from Shellac as part of the preliminary process
16 using methods known in the art.

17

18 It is also worth noting that sodium alginate is
19 commercially available as different grades which form
20 solutions of significantly different viscosities.
21 Preferably, in this case, a low viscosity grade of sodium
22 alginate will be used. The preferred viscosity of sodium
23 alginate is 200-300cps, defined as the viscosity of a 3%
24 solution in water with sequestering agent

25

26 A plasticiser may be added to the formulation to modify
27 the flexibility of the film formed to suit the dosage
28 requirements. Examples of plasticisers are triethyl
29 citrate, polyethylene glycol, polypropylene glycol and
30 glycerin monostearate. The plasticisers would typically
31 be added in the 5-25% range. The aqueous Shellac/sodium
32 alginate solution or suspension can, at a suitable
33 concentration which is spraying system dependent, be

1 sprayed using commercial equipment by personnel skilled
2 in the art to form films on dosage units.

3

4 It can be seen that the present invention has a number of
5 benefits over the prior art and up until now this
6 combination of materials has not been known to produce a
7 film that has enteric properties and is acceptable for
8 food use. As none of the materials themselves perform in
9 an enteric manner it is somewhat surprising to find that
10 the combination of material produces a film that shows
11 enteric properties, a property possessed by neither of
12 the components.

13

14 It should be noted that the embodiments disclosed above
15 are merely exemplary of the invention which may be
16 embodied in many different forms. Therefore, details
17 disclosed herein are not to be interpreted as limiting
18 but merely as a basis for claims and for teaching one
19 skills in the art as to the various uses of the present
20 invention in any appropriate manner.

21

22

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24

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28

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